



(19) Europäisches Patentamt  
European Patent Office  
Office européen des brevets



(11) Publication number:

0 560 429 A1

(12)

## EUROPEAN PATENT APPLICATION

(21) Application number: 93200582.0

(51) Int. Cl. 5: A23L 1/19, A23D 7/00

(22) Date of filing: 02.03.93

(30) Priority: 11.03.92 EP 92302042

(43) Date of publication of application:  
15.09.93 Bulletin 93/37

(84) Designated Contracting States:  
AT BE CH DE DK ES FR GB GR IE IT LI NL PT  
SE

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(84) BE CH DE DK ES FR GR IT LI NL PT SE AT

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(54) Sterilized, whippable non-dairy creams.

(57) Our invention concerns with ready-to-use non dairy creams with good storage stability, containing egg yolk and egg-white. In fact, the composition of our creams is:

0.05-0.5 wt% emulsifier

0.5-8.0 wt% egg-yolk

0.01-1.0 wt% caseinate

0.5-4.0 wt% egg-white

0-1.0 wt% thickener

1-10 wt% carbohydrate

25-45 wt% fat

balance: water

The creams are sterile and display a water activity of 0.95-1.0.

Also a process for the preparation of such non dairy creams is part of the invention.

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A great number of non-dairy creams, including sterilized non-dairy creams that are ready to use and whose storage stability has been increased by a sterilization treatment, are disclosed in literature. It has, however, remained a general problem to come to a sterilized non-dairy cream that displays a good whipping performance and at the same time a good mouthfeel.

- 5 At first, the problem was overcome by making a concentrated mixture containing vegetable fat, emulsifier, egg yolk, egg white, a thickener (xanthan gum), polyalcohols and sugar. This mixture had a low water activity ( $A_w < 0.85$ ). The product obtained had a good storage stability. However, this product was not ready for use as it had to be diluted with water or milk prior to consumption (cf. US 3 883 670 or GB 1 432 364).
- 10 Therefore, this product still did not meet the requirements set to a ready-to-use product which has a good taste, which needed the presence of egg yolk and which could be sterilized (because of the inherently high  $A_w$  value).

From JP 62/215,356 egg-yolk containing whipped substitutes are known, that can be sterilized by super high temperatures. These products, however, do not contain egg-white, while a complicated emulsifier is required ( $\geq 3$  components) and an inorganic salt must be present.

15 We have now found a ready-to-whip, non-dairy cream displaying a good shelf life as a result of a sterilization treatment, and containing both egg yolk and egg white, whereas polyalcohols and inorganic salts are absent. These products display excellent whipping properties, in particular because of the presence of the egg white.

20 Therefore, our invention concerns whippable, non-dairy creams comprising a water-continuous fat emulsion having a fat content of 25-45 wt.%, wherein the fat consists at least partly of vegetable fat and wherein 0.05-0.5 wt.% of an emulsifier system; 0.5-8.0 wt.% of egg yolk; 0.01-1.0 wt.% of a caseinate; 0.5-4.0 wt.% of egg white and 1-10 wt.% of a carbohydrate (= a sugar) are present. As a result of the composition chosen, i.e. components and their amounts, the NDC had an  $A_w$  value of 0.95-1.0. Because of 25 these high  $A_w$  values, a sterilization treatment was necessary. This treatment is preferably carried out in such a way that  $F_0$  values of at least 2 minutes, preferably of at least 5 minutes are obtained,  $F_0$  being defined as the extrapolated time required to come to the same stability upon sterilization at 121 °C.

30 In our non-dairy creams also a thickener can be present. The amount of the thickener (0-1.0 wt.%) is not critical but preferred amounts are 0.01-0.5 wt.%. Any thickener, such as xanthan gum, guar gum, locust bean gum or carrageenan, may be used, but a preference is expressed for the use of xanthan gum.

Essential in our composition is the presence of the caseinate, preferably Na-caseinate. Other caseinates may, however, also be applied. The caseinate needs to be present to achieve the desired whippability. The amount of caseinate is 0.01-1.0 wt.%, preferably 0.05-0.5 wt.%.

35 The emulsifier system may consist of any type of emulsifier, e.g. monoglycerides, both from saturated and unsaturated fatty acids, polyglycerol esters, lactic acid glycerides, lecithins, tartaric acid esters, including the acetyl derivatives (= DATA esters), or mixtures of these can be applied. We prefer, however, to use a simple emulsifier system, consisting of the monoglycerides of saturated or unsaturated C<sub>16</sub>-C<sub>18</sub> fatty acids. The emulsifier system is present in amounts of 0.05-0.5 wt.%, amounts of 0.1-0.2 wt.% being preferred.

40 The egg yolk can be fresh egg yolk, but also dried egg yolk powder diluted with water can be applied. The amount of egg yolk is 0.5-8.0 wt.%, preferably 1.0-5.0 wt.%.

The egg white from fresh eggs or from dried egg products can also be applied. The amount is 0.5-4.0 wt.%, preferably 1.0-2.5 wt.%.

45 Good results are obtained when whole, fresh eggs are applied. In this case, the egg yolk and the egg white will be incorporated simultaneously.

The fats that are suitably applied in our invention can be chosen from, for example, soybean oil, hardened soybean oil, palmkernel oil, hardened palmkernel oil, coconut oil, interesterified coconut oil, hardened coconut oil, palm oil, hardened palm oil, mixtures thereof, and interesterified (both chemically and enzymically) mixtures. However, other vegetable fats can also be used, either alone or in combination with 50 the fats mentioned above. In order to obtain the desired mouthfeel, it is preferred that the fat applied should display an N-profile (unstab., NMR-pulse) of  $N_{10} \geq 80$  and  $N_{35} = 0-3$ , preferably  $N_{10} > 95$  and  $N_{35} = 0-2$ . Preferred fats consist at least 50 wt.% of lauric fats, such as the palmkernel or coconut fats or fractions thereof. Hardened and/or interesterified mixtures thereof are also very suitable.

In order to obtain a healthier character, it is preferred that our fats contain mono-unsaturated and/or 55 poly-unsaturated fatty acid residues (i.e. MUFA and PUFA fats).

The amount of fat is 25-45 wt.%, preferably 25-35 wt.%, a range of 28-33 wt.% being most preferred.

As a result of a proper selection of the components and their amounts, the water activity of our NDC's is 0.95-1.0. Such high  $A_w$  values, however, lead to short shelf lives. In order to obtain products having a

longer shelf life, our products had to be sterilized in order to obtain an  $F_0$  value of preferably at least 5 minutes.

In order to acquire a desired taste, e.g. a more dairy-like taste, a fruit taste, a chocolate taste or a vanilla taste, it is preferred that our non-dairy creams should contain a flavour. Flavours such as cream flavour, butter flavour, strawberry flavour, cherry flavour, vanilla or chocolate flavour may be incorporated into our compositions.

A dairy-like taste can also be achieved by incorporation, e.g., of buttermilk powder, skimmed milk powder or a synthetic product, such as our "concentrat de beurre".

In order to improve the colour of the creams, colorants may be included in the cream compositions.

Our non-dairy creams can be stored for at least 3 months without deterioration of their physical or organoleptic properties occurring. The creams are whippable within acceptable whipping times (about 4-10 minutes with a Kenwood Chief household whipping machine). Overruns of the whipped creams are very acceptable, in general ranging between 100 and 350%.

Although the stand-up of our whipped creams is quite satisfactory in general, it can be improved by adding a standing agent, in particular gelatin, to the cream. We found, however, that addition of gelatin to our whipped creams sometimes led to coagulation problems. These problems, however, could be overcome by adding milk proteins, e.g. as milk or milk powder, to our composition prior to whipping of the cream. In that case the stand-up was improved and the overrun was left.

The conditions applied for the sterilization are chosen such that  $F_0$ -values of preferably at least 5, are obtained. For this purpose, temperature/time combinations should be selected. The higher the temperature, the shorter will be the time required. Examples of  $T/f$ -combinations that yield good results are, e.g. 1-30 seconds at 140-145 °C.

The heating and cooling for the sterilization treatment can be carried out both by direct heat transfer, by introducing superheated steam, and by indirect heat transfer in a heat exchanger. Indirect heating was found to give better results. For example, the flavours are better retained in the products.

The optimal process for the manufacturing of our non-dairy creams consists of the following steps :

- a premix is made of the components of the non-dairy creams;
- this premix is heated to 50-60 °C;
- a homogenization step of this premix, preferably under pressure, can be carried out at this temperature. However, this step is not imperative;
- further heating of the mixture to the sterilization temperature is carried out;
- the heated product is sterilized at 135-150 °C for 1 second - 5 minutes, preferably 10-20 seconds at 140-145 °C;
- after the sterilization step, the product is cooled to 50-60 °C;
- a homogenization step is carried out, preferably under pressure;
- the homogenized product is cooled and packed aseptically at temperatures below 15 °C, preferably below 12 °C;
- the packed product is stored at temperatures below 20 °C.

As mentioned before, the heating and cooling for the sterilization step is preferably carried out in a tubular heat exchanger.

Although the best results were obtained by applying two homogenization steps, the first step prior to heating to above 70 °C, preferably at pressures of 50-150 bar, and the second step after cooling of the sterilization at pressures of 100-200 bar, the first homogenization step could be omitted.

It is pointed out here, that similar processes for the production of whippable non-dairy creams or coffee whiteners are known from e.g. EP 469 656; US 4 748 028 or US 4 808 334. However, the products prepared according to this prior art do not contain simultaneously egg yolk and egg white. It is the simultaneous presence of these two components that complicates the processing.

EXAMPLE

A premix was prepared from the components listed in Table I.

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TABLE I

|  |           |
|--|-----------|
| Fat (mixture of soybean, palmkernel, coconut and palm oil fats)                      | 35 wt.%   |
| Saturated monoglyceride ( $C_{16}/C_{18}$ )  | 0.07 wt.% |
| Egg yolk (including 40% sugar)   | 4.2 wt.%  |
| Na-caseinate   | 0.45 wt.% |
| Egg white (including 40% sugar)  | 2.8 wt.%  |
| Xanthan gum  | 0.2 wt.%  |
| Sugar  | 3.5 wt.%  |
| Flavour  | 0.03 wt.% |
| Water  | 53.8 wt.% |
| The N-profile of the fat mixture was $N_{20} = 46$ ; $N_{30} = 6$ and $N_{35} = 2$ . |           |

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The premix was heated to 55 °C, homogenized at 100 bar, heated to 80 °C, sterilized by indirect heat exchange in a tubular heat exchanger at 140 °C ( $T_{heat\ exch.} = 150 °C$ ) for 20 seconds. The product was cooled to 55 °C, homogenized at 200 bar, and cooled further to 10 °C. The  $F_0$ -value was 7 minutes.

The product was stored for 12 weeks at 10 °C and 20 °C. Whipping time (t) and density (v) of the cream expressed in g/l were measured after 2, 4, 6 and 12 weeks, respectively.

The results are given in Table II.

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TABLE II

| Storage temperature | 10 °C t(min) | 10 °C v(g/l) | 20 °C t(min) | 20 °C v(g/l) |
|---------------------|--------------|--------------|--------------|--------------|
| Storage time :      |              |              |              |              |
| 2 weeks             | 8            | 340          | 8            | 350          |
| 4 weeks             | 6            | 360          | 5.5          | 350          |
| 6 weeks             | 9            | 320          | 6            | 310          |
| 12 weeks            | 8            | 340          | 8            | 360          |

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The results illustrate that the properties of the NDC's as measured are not (or barely) affected by storage temperature or by storage time.

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**Claims**

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1. Whippable non-dairy cream (= NDC) comprising a water-continuous fat emulsion having a fat content of 25-45 wt.%, wherein the fat consists at least partly of vegetable fat, characterized by the presence of 0.05-0.5 wt.% of an emulsifier, in particular a saturated or unsaturated monoglycerol ester of a fatty acid (mixture); 0.5-8.0 wt.% of egg yolk; 0.01-1.0 wt.% of a caseinate, in particular Na-caseinate; 0.5-4.0 wt.% of egg white and 0-1.0 wt.% of a thickener, preferably xanthan gum, and 1-10 wt.% of a carbohydrate ("sugar") can be also present, while the NDC, as a result of a sterilization step is sterile.
2. Whippable NDC according to Claim 1, wherein the NDC displays a water activity of 0.95-1.0.
3. Whippable NDC according to Claim 1, wherein the fat is chosen from the group consisting of soybean oil, hardened soybean oil, palmkernel oil, hardened palmkernel oil, interesterified coconut oil, hardened coconut oil, palm oil or hardened palm oil, mixtures thereof, interesterified mixtures of these fats.

4. Whippable NDC according to Claim 3, wherein the fat consists at least 50 wt.% of lauric fats, such as palmkernel fraction or coconut oil fractions and hardened and/or interesterified fractions thereof.
5. Whippable NDC according to Claim 3, wherein the fat used displays an N-profile (unstab., NMR-pulse) of  $N_{10} \geq 80$  and  $N_{35} = 0-3$ .
6. Whippable NDC according to Claim 3, wherein the fat also contains polyunsaturated fatty acid triglycerides or mono-unsaturated fatty acid triglycerides.
- 10 7. Process for the preparation of an NDC according to Claims 1-6, wherein a premix is made of the components, which is heated to 50-60 °C, optionally homogenized under pressure at this temperature, further heated to sterilization temperature sterilized at 135-150 °C for 1 second - 5 minutes, cooled to 50-60 °C, homogenized under pressure, cooled and packed aseptically at  $T < 15$  °C and stored at  $T < 20$  °C.
- 15 8. Process according to Claim 7, wherein the heating and cooling is carried out by indirect heat transfer in a tubular heat exchanger.
9. Process according to Claim 7, wherein the first homogenization step is carried out at 50-150 bar, while  
20 the second homogenization step is carried out at 100-200 bar.

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## EUROPEAN SEARCH REPORT

Application Number

EP 93 20 0582

| DOCUMENTS CONSIDERED TO BE RELEVANT  |  |   |   |
|--|--|---|---|
| Category   | Citation of document with indication, where appropriate, of relevant passages  | Relevant to claim   | CLASSIFICATION OF THE APPLICATION (Int. Cl.5) |
| Y,D  | CHEMICAL ABSTRACTS, vol. 107, no. 25, 25 December 1987, Columbus, Ohio, US; abstract no. 235179g, 'Egg-yolk-containing whipped cream substitutes'<br>* abstract *<br>& JP-A-62 215 356 (A. OKANIRA ET AL.)<br>---- | 1-4,6   | A23L1/19<br>A23D7/00                          |
| Y,D  | US-A-3 883 670 (H.PENNINGS ET AL.)<br>* claims 1-9; examples 1,3,4 *<br>& GB-A-1 432 364<br>----   | 1-4,6   |   |
| X  | EP-A-0 469 656 (UNILEVER)<br>* page 3, line 21 - line 28; claims 1,23 *<br>----  | 7-9   |   |
| X  | US-A-4 748 028 (R. MCKENNA ET AL.)<br>* column 7; claims 1,14-26; example 1 *<br>----  | 7-9   |   |
| A  | UA-A-4 808 334 (M. EZAKI ET AL.)<br>* column 3, line 14 - column 4, line 55;<br>claim 1; example 1 *<br>-----  | 1-9   |   |
| A  | DE-A-1 245 270 (UNILEVER)<br>-----   |   | TECHNICAL FIELDS<br>SEARCHED (Int. Cl.5)      |
|  |  |   | A23L<br>A23C<br>A23D                          |
| <p>The present search report has been drawn up for all claims</p>  |  |   |   |
| Place of search<br><br>THE HAGUE   | Date of completion of the search<br><br>11 JUNE 1993   | Examiner<br><br>DESMEDT G.R.A.  |   |
| CATEGORY OF CITED DOCUMENTS  |  | T : theory or principle underlying the invention<br>E : earlier patent document, but published on, or<br>after the filing date<br>D : document cited in the application<br>L : document cited for other reasons<br>.....<br>& : member of the same patent family, corresponding<br>document |   |
| X : particularly relevant if taken alone<br>Y : particularly relevant if combined with another<br>document of the same category<br>A : technological background<br>O : non-written disclosure<br>P : intermediate document |  |   |   |